# MERRIMAC

# COOK BOOK.

1858 1890

The Eagle Still Screams!

## Who We Are!

# BROOKS BROS.

Established 1858.

## What We Are!

Retailers of Cloaks, Carpets, Rugs, Dress Goods, Silks, Shawls, Velvets, Plushes, Ginghams, Sateens, Domestic Goods, Prints, Table Linens, Napkins, Towels, Cottons, Hosiery, Wool and Cotton Underwear, Handkerchiefs, Corsets, Gloves, and Notions

Of All Kinds and Descriptions.

## Where We Are!

20 and 22 Merrimac Street, Haverhill, Mass.

We Think we can Interest you All; We Know we have Suitable attractions for a large portion at least. Our prices are properly low. We want to do More Business with you.

## BROOKS BROTHERS,

FOR THIRTY YEARS.

# NOTICE.

The receipts found in this book are recommended as being first-class; to obtain the best possible results, use flavoring extracts of the purest quality, and number one strength; also PURE CREAM OF TARTAR and BREAD SODA. Such may be obtained at the PHOENIX DRUG STORE, Haverhill, Mass., corner of Washington Street and Square.

## LADIES,

Use DERMICURE, to insure a beautiful complexion. Cures chapped hands, sunburn, etc.

## PHOENIX DRUG STORE,

**Haverhill, Mass., Corner Washington St. and Sq.**

POLLARD & WATSON, Proprietors.

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## MRS. M. G. CLAY

DEALER IN

**FRENCH BONNETS, ROUND HATS,**

**FEATHERS, FLOWERS,**

And a Full Line of All Other

## RICH MILLINERY GOODS

AT THE LOWEST PRICES.

**Odd Fellows Building, Main Street, Haverhill.**

UP STAIRS.

THE PROPER PLACE TO TRADE FOR

# BOOTS, SHOES AND RUBBERS

—IS—

# AT WM. A. LITTLE'S,

NEWBURYPORT.

Where you can Find a Large Assortment of Goods at Fair and Honest prices.

Special inducements offered to Out of Town Customers.

Try us and you will Never Regret it.

**WM. A. LITTLE, 21 State Street, Newburyport**

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**C. H. FELLOWS & CO.**

DEALERS IN

HARDWARE

AND

PAINTS,

Agricultural Tools, Seeds,

and Fertilizers.

31 Merrimac Street,

Haverhill.

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**M. P. PERLEY,**

DEALER IN

DRY GOODS

AND

CARPETS,

Newburyport, Mass.

## TO OBTAIN THE BEST RESULTS

From the Receipts found in this Book, Purchase the ingredients of

# J. H. CLEARY




## Corner of Main and School Streets,

MERRIMAC.

Where you can find

## FIRST-CLASS GROCERIES,

Fresh and in Great Variety, also

## CROCKERY, GLASS & WOODEN WARE

Prices as Low as consistent with Quality and Free Delivery.

# PROVED AND TESTED

# COOKING RECEIPTS

## AND OTHER

# VALUABLE INFORMATION

BY THE

## LADIES' AUXILIARY OF THE Y. M. C. A.

MERRIMAC, MASS.:
PRINTED AT THE BUDGET OFFICE.
1890.

# LeBosquet Brothers,

MANUFACTURERS OF

## Le Bosquet's

## Low-Pressure Steam Heating Apparatus

AND

## Dr. Nichols' Wrought Iron Furnace.

*Plumbers, Steam and Gas Fitters and Dealers in Gas Fixtures, Stoves, Ranges, Furnaces, Tin, Iron and Copper Ware.*

*First-Class Plumbing and Steam Heating a Specialty.*

20 and 22 Main Street, Haverhill,

AND

82 Union Street, Boston.

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## Carlos A. Huckins,

## WATCHMAKER

AND

## JEWELER

## Monomack Block,

MERRIMAC.

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GO TO **KING'S**

*BUDGET OFFICE,*

FOR

## Stationery, Printing,




OFFICE SUPPLIES,

Novelties for Writer's Use.

Merrimac, Mass.

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CALL

# AT N. H. BONNEY'S

94 Merrimac Street, Haverhill,

FOR

FINE * MILLINERY

ALSO

Headquarters for Art Embroidery,

AND MATERIALS FOR SAME.

Our Stock is the Largest and Choicest in the City.

STAMPING done While You Wait.

Always a Full Line of

Hair Goods, Theatrical Wigs and Beards to Rent.

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DRUG STORE,

A Good Place

To Leave Bundles

When Shopping in Haverhill.

Odd Fellows Building,

28 Main St., Haverhill.

A. C. BARROWS.

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Sands Brothers,

THE LEADING

CLOTHIERS,

AND

Men's Outfitters

New Daggett Building,

Haverhill, Mass.



# —PREFACE.—

THE Ladies of the Auxiliary of the Y. M. C. A. of Merrimac have endeavored through their committee to present to the public a Cook Book that shall meet with approbation. It contains over two hundred tested receipts, mostly signed by members of the Auxiliary.

The thanks of the committee are especially due to our business men who have enabled us to make it so nearly represent the business interests of this town.

We commend also to all our friends the generous response to our call for advertisements from the dealers in Haverhill and Newburyport, and believe their patronage to us will give to them abundant returns.

"We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends, and live without books;
But civilized man cannot live without cooks.
He may live without books—what is knowledge but grieving?
He may live without hope—what is hope but deceiving?
He may live without love—what is passion but pining?
But where is the man that can live without dining."



# SIMONDS & ADAMS,

## THE POPULAR

# Dry Goods Store

The Largest and Best Lighted Store in the City of Haverhill.

## DRY GOODS

Retailed at Boston Prices.

## SIMONDS & ADAMS,

42 and 44 Merrimac Street,

Haverhill.






The base of soup should be made of good lean fresh meat and bones—two ounces of bone to a pound of meat; allow one quart of water to a pound of meat; put it on a good fire and when it boils, skim well, and set it back where it will simmer for five hours, add a little pepper and salt, and then strain into a stone jar and place where it can cool quickly. In cold weather this stock will keep several days, and from it can be made a variety of soups according to flavorings or materials used. Vegetables, tapioca, rice, etc., should be cooked before being added, as too much boiling spoils the flavor of the broth.

### *TOMATO SOUP No. 1.*

One quart can of tomato, two heaping tablespoonfuls of flour, one tablespoonful of butter, one teaspoonful of salt, one teaspoonful of sugar, a little pepper, a pint of hot water. Let the tomato come to a boil. Rub flour, butter and a tablespoonful of tomato together; stir into the boiling mixture, add seasoning, boil altogether fifteen minutes, rub through a sieve and serve with toasted bread. This bread, first cut in thin slices, should be buttered and cut into squares, placed in a pan buttered side up and browned in a quick oven. Before sending to the table add a teaspoonful of Worcestershire sauce, or any other sauce. MRS. H. O. DELANO.

# GEO. H. PLUMER

## BLACK DRESS SILKS.

The NEW Effects in

Fine DRESS Fabrics.

Ladies' Fine Cotton

UNDERWEAR

**BOSTON PRICES.**

70 STATE ST., NEWBURYPORT.

## *TOMATO SOUP No. 2.*

One pint of canned tomatoes or four large raw ones, cut up fine, add one quart of boiling water, let it boil and strain, then add one teaspoonful of soda, one pint of sweet milk, pepper and plenty of butter. When this boils, add eight crackers rolled fine, salt to taste, and serve. MRS. J. D. PIKE.

## *MOCK BISQUE SOUP.*

One-half quart can of tomato, one and one-half pints of milk, one-half tablespoonful of flour, butter one-half the size of an egg, pepper and salt to taste, a scant one-half teaspoonful of soda. Put the tomato on to stew, and the milk in a double kettle to boil, reserving one-half cupful to mix with the flour; mix the flour smoothly with the cold milk, stir into the boiling milk and cook ten minutes; to the tomato add the soda, stir well, and rub through a strainer; add butter, salt and pepper to the milk, and then the tomato. Serve immediately. MRS. E. S. RICKER.

## *POTATO SOUP.*

Three potatoes, one pint of milk, teaspoonful of chopped onion, one stalk of celery, a little salt, pepper and cayenne, one tablespoonful of butter one-half tablespoonful of flour; mash the potatoes and mix celery and onion together, then add milk, etc. M. E. BRICKETT.

## *OX-TAIL SOUP.*

Take an ox-tail and divide it into small pieces, wash nicely and put into the soup pot, with five quarts of water and two pounds of beef from the shoulder; boil slowly for several hours, when done so that the meat falls off the bone, strain; let it stand over night, skim off some of the fat, then return to the soup kettle and boil for two hours, add one onion, celery, and two tablespoonfuls of brown flour. This will make when done about three quarts of liquor; salt and pepper to taste. TESTED.

# S. AZRO DOW,

DEALER IN

## PIANO FORTES, CABINET ORGANS,

*Artistic Picture Framing.*



*Engravings, Etchings, Etc.*

Artists' Materials, Stationery, Pictures, Etc.

85 Merrimac Street, Haverhill, Mass.

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## WHENEVER YOU WISH TO PURCHASE

—FOR YOURSELF OR YOUR FRIENDS—



Watches, Chains, Clocks,
Rings, Solid Silver

—OR—

Silver Plated Goods, Opera Glasses, Spectacles, or Jewelry,

of any description, you should visit

THE

*Long Established and Reliable Jewelry Store of*

# L. KIMBALL & SON,

*—No. 12 Water Street, Haverhill.—*

# FISH

Fish when fresh are hard when pressed by the finger. If the flesh is flabby and the eyes sunken, the fish are stale. They should be thoroughly cleaned, washed and sprinkled with salt. Before broiling fish, rub the gridiron with a piece of fat to prevent its sticking. Lay the skin side down first. The earthy taste often found in fresh water fish can be removed by soaking in salt and water.

## *FISH CHOWDER.*

Four or five pounds of fish, six potatoes, a small piece of fat salt pork, two small onions, one tablespoonful of salt, one-half teaspoonful of white pepper, one tablespoonful of butter, one quart of milk, six butter crackers.

## *FISH BALLS.*

One pint of salt fish that has been soaked over night and picked well; scald it and while hot chop very fine; pare, boil and mash eight large potatoes, one egg, one heaping tablespoonful of butter, about half a cupful of rich milk, bring the milk to a boil, add seasoning and butter; have the whole mixture hot, beat the egg and mix with potato and fish, then turn on to it the milk, and beat all until very light; roll in flour and fry a light brown.

## *OYSTER PIE.*

One quart of oysters, one pint of milk, one-half cup of cracker crumbs, butter about the size of an egg, a little salt; cook in a deep dish with a top crust.

M. E. Brickett.

# PERKINS' REMARKS

## To the Gentlemen of Merrimac and Vicinity.

Dear Sirs: If you desire to live long and happy, and wear good clothes, I would like to call your attention to the fact that I am prepared to sell you Pantaloons, Suits and Overcoats at as low a price as anyone in the business, for first-class work. Guarantee good fit, courteous treatment, style, character, quality, individuality, low price, all for cash.

I have at this time of the year more winter goods on hand than I care to carry over, and therefore will sell low for cash. I do not mean by this that I will sell a $100 overcoat for $30, neither do I wish to impress upon you that I am disposed to make a gift of my goods in view of selling at less prices than my neighbors; but I am willing to sell all my winter stock and make and trim just as well as can be made for exactly what they cost to manufacture.

You can always find me at home, except Wednesday and Saturday afternoons when I am in Boston looking over the market for bargains. I am more than satisfied with my trade and hope for a continuance of the same. H. L. PERKINS, The Tailor, 14 Main Street, Haverhill, Mass., Proprietor Indispensable Duck Coats, sold all over the country, price $1.75.

---

F. G. Richards'

STABLES,

Haverhill, Mass.

---

M. N. CRANSHAW,

*LADIES'*

Hair Dressing Rooms.

*—Hair Cutting,—*

*Shampooing and Hair Dressing*

In the Latest Styles.

Hair Work of Every Description

——Done.——

A large assortment of

*Switches, Waves, Frizzes, and Hair Ornaments.*

Constantly on hand.

**No. 104 Merrimac Street,**

Haverhill, Mass.




To boil meat for the table put it into boiling water. To boil for soup put it into cold water. To roast meat place it upon bars in the dripping pan, flour and salt it well, put a little water in the pan, do not let it entirely dry out, baste the meat often in its own juice or butter.

Beef should have a very hot oven from the first, other meats a more moderate heat. To broil steaks, have a clear fire; use either a broiler or toaster, turn as soon as it begins to drip; do not salt until done, then add pepper and bits of butter and serve immediately.

---

### *VEAL PIE.*

Use the remnants left the day before. Cut the veal into quite small pieces, warm up in water, adding gravy if any, season with salt and white pepper, then make the same as chicken pie.

### *MINCED CORNED BEEF.*

Chop some corned beef, fat and lean together, very fine, and as much potato; mix together, put them into a frying pan with a good sized piece of butter, and a little pepper; stir it frequently until it is very hot, then let it stand unti the bottom is brown, turn it on to a flat dish, and dress it with a little parsley. This is a nice breakfast dish.

TESTED.

# ANNIHILATOR.

To Cough is to agitate;
To agitate is bad
It upsets the human system,
And is apt to make one sad.

To Annihilate is to destroy;
To destroy is just and right,
In connection with a racking cough,
That keeps one up at night.

But of all the cures you've ever tried,
You'll never find a greater,
To stop a cough, or drive it off,
Than Emerson's Annihilator.

Sold by S. A. McConnell, druggist, Merrimac, Mass.

Established 1849.

## ✻TREES' DYE HOUSE✻

AND

## Clothes Cleansing Establishment.

Lawrence, Mass.

## R. A. Sargent, Agent,

Merrimac, Mass.

—IT IS ESSENTIAL THAT—

## Children Should be Clothed as Well as Fed.

And while this book treats on Cooking, we beg to advise on

CLOTHING.



Our Boys' Department is superior to any in the city. Stock large, &c. Men's ditto.

## EMERSON, Corner of Fleet Street, Haverhill.

## *VEAL SCALLOPS.*

Cut veal such as you would fry, into small pieces the size of an oyster; have a seasoning of pepper and salt mixed, rub some over each piece of meat, dip into egg, then into cracker crumbs, and fry as you do oysters. They both look and taste like oysters. MRS. J. W. PORTER.

## *MOTHER'S HASH.*

Chop fine your corned beef, put it in the frying pan with a very little water, cover tightly. When it sounds after cooking slowly as if the water was out, turn off carefully any extra fat that may have tried from the meat add your chopped potatoes and beets, if you have them, add a small piece of butter, a little milk, a little pepper and salt, unless the meat was very salt. TESTED.

## *HAM,*

### A NICE WAY TO PREPARE IT.

One thick slice of bread and one pint of milk boiled together, one cup of boiled or fried ham chopped very fine, one egg well beaten; pour the bread and milk over the ham and egg, and beat all together; bake about a half an hour.

## *CHICKEN POT PIE.*

Cut and joint a large chicken, cover with water and let it boil gently until tender; season with salt and pepper, and thicken the gravy with two tablespoonfuls of flour mixed smooth in a piece of butter the size of an egg. Have ready nice light bread dough, cut with a biscuit cutter about an inch thick; drop these into the boiling gravy, having previously removed the chicken to a hot platter, cover, and let them boil from one-half to three-quarters of an hour; to ascertain whether they are done or not, stick into one of them a fork, and if it comes out clean they are done. Lay on the platter with the chicken, pour over the gravy, and serve.

# MITCHELL & COMPANY

## Mid-Winter Mark-Down Sale after Stock-Taking.

As is our custom after Feb. 1st, we have brought out all

## OUR REMNANTS

Which we have accumulated during the season, together with all odd lots of goods, and marked them at about one half price to close and make room for

SPRING GOODS.

Owing to an open winter we still have a large stock of

## Fashionable Cloaks

For Ladies, Misses and Children,

Which we will sell at less than wholesale prices. Garments made to order at twenty per cent discount.

## Largest Stock of General Dry Goods in the City

AND PRICES THE LOWEST.

We appreciate the patronage from our Merrimac friends, and guarantee satisfaction in all cases.

# MITCHELL & CO.,

## 76 to 82 Merrimac Street, Haverhill, Mass.

## *TIMPANS.*

Cut cold roast beef in thin slices, sprinkle with flour, salt and pepper, put them in a pudding dish in layers alternating with sliced tomatoes and pieces of butter, cover the dish closely and bake slowly one hour and one-quarter.

MRS. J. A. LANCASTER.

## *HAM CROQUETTES.*

One cup of chopped ham, two cups of potato, one cup of bread crumbs, one tablespoonful of butter, and one egg: make in balls, roll in bread crumbs, and fry in hot lard.

## *ROAST TURKEY.*

Wash and stuff the turkey, bind the wings down with a cord, tie the legs together and tie them to the body of the bird; then lay the turkey upon a cricket in the dripping pan, sprinkle salt and pepper over it and dust it well with flour; keep the bottom of the pan covered with water, baste the fowl frequently with melted butter, while it is cooking. Make the stuffing of crackers pounded fine, season with salt, pepper, sage, summer savory, and butter, mix with cold water or milk, may add one beaten egg.

## *TO BROIL PARTRIDGES.*

Split them through the back and broil them fifteen minutes, dish them with pepper, salt and a little butter. A piece of salt pork broiled to eat with them is a very great improvement. TESTED.

## *TO BOIL PARTRIDGES.*

Cut off the feet, and tie down the legs very closely, boil them with a piece of pork twenty minutes, serve them with parsley and butter or bread sauce; the pork should boil one hour before the partridges are put in. TESTED.

# JAMES A. HALE,

## No. 6 Main Street, Haverhill.

SELLS BOOKS

Where anything in the book line can be found or ordered—often much below the advertised price. Bibles, Prayer Books and Helps to Bible study in particular.

Sells STATIONERY

Including both select grades for fine correspondence and cheaper grades for common use.

Sells PAPER HANGINGS

And is justly accredited with having one of the best selected stocks in the state.

Business established on Main street in 1858 and great care taken to please our customers.

---

# Ladies of Merrimac.

Always bear this in mind:

That we have the Largest and Best Selected Stock of Carpets in Haverhill.

That we have the Very Largest Line of Cloaks in Haverhill for both Misses and Children.

And that our line of

Dry and Fancy Goods and Ladies' Furnishings

Is most complete, and we are

The Oldest Dry Goods Firm in Haverhill.

# F. W. JACOBS & SONS.

# Time-Table for Cooking Vegetables.

| | |
|---|---|
| Potatoes boiled, | 20 to 30 minutes |
| Potatoes baked, | 30 to 40 minutes |
| Sweet potatoes boiled, | 30 to 40 minutes |
| Sweet potatoes baked, | 30 minutes |
| Squash boiled, | 25 minutes |
| Squash baked, | 45 minutes |
| Squash steamed, | 40 to 50 minutes |
| Green peas boiled, | 20 to 40 minutes |
| Shell beans boiled, | 1 hour |
| String beans boiled, | 2 to 4 hours |
| Green corn, | 10 to 20 minutes |
| Asparagus, | 30 minutes |
| Tomatoes boiled, | 1 hour |
| Tomatoes baked, | 30 minutes |
| Cabbage boiled, | 1 to 2 hours |
| Dandelions, | 1 to 2 hours |
| Beet greens, | 1 hour |
| Beets, | 1 to 4 hours |
| Turnips white, | 45 minutes to 1 hour |
| Turnips yellow, | 1 to 2 hours |

*The following Table of Weights and Measures will be found useful.*

| | |
|---|---|
| One quart of flour equals | One pound |
| One pint of butter equals | One pound |
| One large pint of liquid equals | One pound |
| One pint granulated sugar equals | One pound |
| One pint finely chopped close pressed meat, | One pound |

THE BEST PLACE TO GET AN

# ICE CREAM

—IS AT—

## BRAY & CO'S,

40 Merrimac Street, Haverhill.

---

Ice Cream Made from All Cream.

---

# GEO. O. WILLEY & CO.

## To Our Out-of-Town Customers.

We will be pleased to send any goods from our stock to our out-of-town customers on approval. Also prompt attention given to mail orders.

We carry always in stock a complete line of

*Hosiery and Underwear, Kid and Fabric Gloves, Notions and Fancy Goods, Dress Trimmings, Jerseys, Laces, Ribbons, Corsets, and Cotton Underwear, Millinery, Art Embroidery Goods, Domestic Dry Goods, Etc.*

Address orders to Mail Order Department.

## GEO. O. WILLEY & CO.,

28 to 34 Merrimac Street, Haverhill.

# BREAD

*Three things are indispensable to success in bread making: good flour, good yeast, and watchful care; a fourth might be added, experience.*

### POTATO YEAST.

(Mrs. Deacon Goodwin's Receipt.)

Two large potatoes grated; pour on to the potatoes one pint of boiling water, and one small cup of sugar, one-fourth cup of salt while they are hot; when cold add one cup of good yeast to raise; keep in a warm place until light and foaming; will keep two weeks.

### GRAHAM BREAD.

(Mrs. D. J. Poore's Receipt.)

Four cups of graham meal, four cups of flour, three and one-half cups of warm water, one-half yeast cake, one-half cup of molasses, a little salt; beat together with an iron spoon, set over night; add a teaspoonful of soda the next morning and bake. Mrs. D. M. Means.

### WHITE BREAD.

Scald a pint of milk, let it cool, and add a half-pint of water; add half of a Vienna yeast cake dissolved in a little water; also add a little salt, dessertspoonful of sugar, tablespoonful of lard or butter, and two quarts of flour; mix thoroughly, cover, and set in a warm place to rise over night. In the morning knead into loaves, mixing as little flour with them as possible, the more the dough is kneaded the finer the grain of the bread will be; put into pans and rise, bake from three-fourths of an hour to an hour.

Mrs. Horace Haskell.

---

Good bread can be made same as the above and use water instead of milk.

# LADIES

WHO BUY

# FANCY GOODS and MILLINERY

# AT C. H. SMITH'S

Get More and Better Goods for their Money

Than at Any Other Store in Haverhill.

C. H. SMITH, No. 12 MERRIMAC ST.

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# C. N. RHODES

DEALER IN

Hosiery, Underwear, Trimmings, Laces, Gloves,

Sheetings, Domestics, Oil and Straw

Carpetings, Corsets, Starlight

Yarns and Butterick's

Patterns.

*No. 54 MERRIMAC STREET, HAVERHILL*

Agent for Hall's Bazar Dress Form.

### BROWN BREAD No. 1.

Two cups of Indian meal, one and one-half cups of flour, two-thirds of a cup of molasses, two cups of sour milk in which is dissolved a large teaspoonful of soda, one-half teaspoonful of salt. LOUISE BRACKETT.

### BROWN BREAD No. 2.

Two cups of Indian meal, two cups of rye meal, one cup of flour, one cup of molasses; add one teaspoonful of salt, two small teaspoonfuls of soda, mix soft with cold water, steam from three to four hours, then place in a moderate oven for one-half hour or more.

MRS. H. J. CUSHING.

### GRAHAM GEMS.

Two cups of graham meal, one-half cup of flour, one-half cup of sugar, one egg, two teaspoonfuls of cream of tartar, one teaspoonful of soda; wet with milk if you have it, otherwise water. A. B. GOODWIN.

### PARKER HOUSE ROLLS.

Take one quart of milk and boil, a piece of butter the size of an egg, let cool until it is milk-warm, one-half cup of sugar, two-thirds of a cup of yeast, one-half teaspoonful of salt, rise over night, make up in the morning, put in tins at four o'clock; bake for supper.

MRS. GEO. FOWLER.

### CREAM BISCUIT.

One quart of flour, one-half pint each of cream and sweet milk, two teaspoonfuls of cream of tartar, one teaspoonful of soda, one teaspoonful of salt.

E. E. SCOTT.

### RYE GEMS.

One egg, one-half teaspoonful of soda, one teaspoonful of cream of tartar, one-half teaspoonful of salt, four cups of rye; bake in hot roll pans. MRS. G. S. TREFETHEN.

INTERIOR OF T. H. BAILEY'S PHARMACY.
Established in 1849 by Geo. A. Kimball.




Use BAILEY'S STOMACH BITTERS for Indigestion, Loss of Appetite, &c.
Made by T. H. BAILEY, 23 Merrimac St., Haverhill.




*Use the best materials, and have everything ready before you begin to mix them.*

*If fruit is used, flour it well and add the last thing.*

*All cakes bake nicer if the pans used are lined with paper.*

*Bake slowly at first.*

*Cookies, jumbles, ginger-snaps, etc., require a quick oven.*

*To know when a cake is sufficiently baked, insert a knitting needle or clean broom corn; draw out, and if not sticky the cake is baked.*

---

### SPONGE CAKE No. 1.

Four eggs; beat the yolks and whites separately. A good three-fourths cup of sugar, one even cup of flour. Add the sugar to the yolks, beat until light colored, then add the whites and beat five minutes. Stir in the flour lightly, add a little salt and a teaspoonful of lemon juice. Bake in a moderate oven until the cake leaves the sides of the pan.

MRS. H. O. DELANO.

### SPONGE CAKE No. 2.

Three eggs, beat two minutes; add one and one-half cups of sugar, beat five minutes; one cup of flour, one teaspoonful cream of tartar, beat two minutes; one-half cup water or milk, with one-half teaspoonful of soda, one cup more of flour, a little salt; flavor with lemon. Bake in a quick oven twenty minutes.

MRS. F. C. WILLIAMS.

# THE BEST COOKS

## IN HAVERHILL

Buy their Baking Ware, Kitchen Furnishings, Glassware and Crockery, at

# THOMPSON'S!

## WHY?

BECAUSE, our immense salesroom, one hundred and twenty-seven feet deep, and twenty-four feet wide, is packed from floor to ceiling, with everything needed in Dining Room, Kitchen or Pantry, making by far the LARGEST ASSORTMENT in the city.

## Because Our Prices are THE LOWEST!

This is demonstrated BEYOND ALL CONTROVERSY, by the fact, that since opening our doors for the first time, two moves into more commodious quarters, have been necessary to accommodate our ever increasing trade.

## REMEMBER

We have the largest line of WALL PAPERS and the finest Reception Room and Parlor to exhibit them in the city. Always glad to show them.

## THOMPSON'S, 74 MERRIMAC ST.

HAVERHILL.

### SPONGE CAKE No. 3.

Three eggs, one cup of sugar, one cup of flour, three tablespoonfuls of water, one-half teaspoonful cream of tartar, one-fourth teaspoonful of soda, a little salt and lemon. Beat the whites of the eggs to a froth, then add the yolks and beat them together before adding the sugar.

Mrs. Joseph W. Nichols.

### CREAM SPONGE CAKE No. 4.

Two eggs, beaten alone and turned into a cup, fill the cup with cream, then add one cup of sugar, one and one-half cups of flour, one teaspoonful cream of tartar, one teaspoonful of soda. Flavor with lemon.

Mrs. Geo. W. Davis.

### CARAMEL CAKE No. 1.

Three eggs, one cup of sugar, one-half cup of milk, one cup of butter, one and one-half cups of flour, one teaspoonful cream of tartar, one-half teaspoonful soda. Flavor with lemon and bake in two tins.

#### FILLING.

One cup of sugar, two-thirds cup of milk, one-fourth cup of butter. Boil fifteen or twenty minutes, cool and beat; put between layers and on top of the cake.

Mrs. F. F. Philbrick.

### CARAMEL CAKE No. 2.

Two eggs, one cup of sugar, two-thirds of a cup of milk, one-half of a cup of butter, one teaspoonful of cream of tartar, one-half of a teaspoonful of soda; bake in two sheets, spread caramel between and on top.

#### FOR THE CARAMEL.

Two cups of sugar, small piece of butter the size of a walnut, two-thirds of a cup of milk, boil two minutes, stirring all the while and until cool; flavor to taste.

Mrs. George Fowler.

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## CARAMEL CAKE NO. 3.

Two eggs, one cup of sugar, two-thirds cup of milk or water, one-half teaspoonful of soda, one teaspoonful of cream of tartar, one-half cup of butter or lard.

### FOR THE CARAMEL.

Two cups of sugar, small piece of butter the size of a walnut, two-thirds of a cup of milk, boil two minutes stirring all the while, and until cool. Flavor to taste.

LUCY MURPHY.

## CHOCOLATE CAKE No. 1.

Two cups of sugar, one cup of butter, yolks of five eggs and whites of two, and one cup of milk. Thoroughly mix two teaspoonfuls of cream of tartar and one of soda, with three and one-half cups of flour while dry, then mix all together. Bake in jelly tins.

### MIXTURE FOR FILLING.

Whites of three eggs, one and one-half cups of sugar, three teaspoonfuls grated chocolate, one teaspoonful of vanilla. Beat together and spread between the layers and on top of the cake.

MRS. N. G. EMERY.

## CHOCOLATE CAKE No. 2.

Two tablespoonfuls of butter, two cups of sugar, one cup of milk, two and one-half cups of flour, yolks of three eggs and the white of one, two moderate teaspoonfuls of baking powder, or two of cream of tartar and one of soda; a large quarter cake of Baker's chocolate, melted, and one and one-half tablespoonfuls of vanilla. Bake in layers or loaf.

### ICING.

Three-fourths of a pound of sugar and one-half cup of water, boil till it stings like candy. Have beaten the whites of two eggs and when boiled sufficiently, pour it slowly into the beaten eggs, stirring all the while. Flavor and stir till cool. Put between layers and on top.

MRS. F. B. JUDKINS.

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### DARK CHOCOLATE CAKE No. 3.

One-half cup of butter, one cup of sugar, one and one-half cups of flour, one-half cup of milk, two eggs beaten separately and one teaspoonful of cream of tartar, one-half of a teaspoonful of soda, two and one-half tablespoonfuls of chocolate. Dissolve the chocolate in a saucer, beat into it a little of the cake mixture, then mix with the whole of the cake, flavor with vanilla. One large loaf.

Mrs. J. D. Pike.

### FIG CAKE.

Two cups of sugar, one-half cup of butter, three eggs, two-thirds cup of milk, three cups of flour, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Flavor to taste. Bake in three sheets.

#### FILLING FOR THE CAKE.

One cup of figs chopped fine, one cup of sugar, one-third cup of water, piece of butter size of a walnut; let it boil, beat the white of an egg and stir in the last thing. Finish it up with a thin frosting. Lizzie R. Sorenson.

### SUNSET HILL CAKE.

Stir to a cream, one cup of sugar and one-third cup of butter, add the whites of four eggs, one-third cup of sweet milk, one and one-half cups of flour, one-half teaspoonful cream of tartar, and one-fourth of a teaspoonful of soda. Flavor with lemon or vanilla. Mrs. C. A. Wallace.

### ROLL JELLY CAKE.

Two eggs, one-half cup of sugar, one-half cup of flour, one-half teaspoonful of cream of tartar, one-fourth teaspoonful of soda, a little salt. Lucy Murphy.

### RAISED CAKE.

Two cups of raised dough, one and one-half cups of sugar, one-half cup of shortening, one cup of raisins, two eggs, one-half teaspoonful of soda, spices of all kinds; beat thoroughly.

Lizzie R. Sorenson.

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### THREE-PLY CAKE.

Three eggs, two cups of sugar, two cups of butter, one cup of milk, three cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda or two teaspoonfuls of baking powder. Bake in three layers. Take one-third of batter, add a little flour, spices and fruit; join the three layers with frosting while warm, putting the fruit layers in the center.

Mrs. M. L. Miles.

### BROOKLYN BRIDGE CAKE.

One-quarter cup of butter, one cup of sugar, one-half cup of corn starch, one cup of flour, one cup of milk, whites of three eggs, one teaspoonful of baking powder. Beat butter and sugar to a thick cream, then mix corn starch with milk, add to the sugar and butter and stir, then add flour first mixed with baking powder, then add whites of eggs beaten stiff.

Mrs. A. M. Waterhouse.

### ORANGE CAKE.

Two cups of white sugar, two cups of flour, one-half cup of water, one teaspoonful of cream of tartar, one-half teaspoonful soda, a little salt, five eggs, (yolks of five and whites of three), juice and rind of one large orange. Beat the whites and yolks separately, put sugar and whites together, then add the yolks, then water, orange and flour.

#### FROSTING.

Take the two remaining whites and make a stiff frosting, adding a little of the juice and grated rind of another orange. Spread between the layers.

Mrs. J. A. Lancaster.

### PONTIAC CAKE.

Two eggs, two cups of sugar, one-half cup of butter, one-half cup of milk, one cup of chopped raisins, three cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one teaspoonful of cloves, cinnamon and nutmeg.

Alice A. Pepper.

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### UNION CAKE.

Two cups of sugar, four eggs, two cups of butter, three cups of flour, one-half cup of corn starch, one cup of milk, two teaspoonfuls of baking powder, juice of one lemon.

Mrs. A. M. Waterhouse.

### MRS. GRIDLE'S CAKE.

Two eggs, two cups of flour, one-half cup of milk, one-half cup of butter, one cup of sugar, one teaspoonful of cream of tartar, one-half teaspoonful of soda; flavor. One large sheet. Mrs. Orra E. Ricker.

### CHEAP DARK CAKE.

One cup of sour milk, one egg, one cup of sugar, one tablespoonful of butter, three tablespoonfuls of molasses, one-half teaspoonful of soda, two cups of flour, one cup of raisins; spice to taste. Mrs. R. R. Sorenson.

### TUMBLER CAKE.

One tumblerful of sugar, one tumblerful of molasses, one tumblerful of butter, one tumblerful of sweet milk, three cups of flour, four eggs, one teaspoonful of soda, one-half pound of seedless raisins, one-half pound of currants, scant one-half pound of citron, one-half teaspoonful of spices. This will make two loaves. Mrs. R. O. Patten.

### MOLASSES POUND CAKE.

Two cups of molasses, one cup of butter or lard, five cups of flour, one-half cup of milk, one teaspoonful of soda, raisins, currants and citron; spice to taste; two eggs.

Mrs. Joseph Evans.

### MRS. WOODMAN'S CAKE.

Two cups of sugar, one cup of molasses, three eggs, two-thirds of a cup of butter, one and one-half cups of raisins, stoned and chopped fine; one cup of new milk, one teaspoonful of cream of tartar, one teaspoonful of soda, one teaspoonful of cloves, make as stiff as pound cake.

Mrs. Kippenberger.

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### RIBBON CAKE No. 1.

One cup of sugar, one-half cup of butter, one cup of milk, two cups of flour, one egg, one teaspoonful of cream of tartar, one-half teaspoonful of soda. Add for dark part: two tablespoonfuls of molasses, a little cinnamon, clove and nutmeg, a handful of raisins and a little more flour.

CARRIE M. EVANS.

### RIBBON CAKE No. 2.

Two cups of sugar, four eggs, leaving out the whites of two for frosting, one-half cup of butter, one cup of sweet milk, nearly four cups of flour, one teaspoonful of soda, two teaspoonfuls of cream of tartar. To the middle layer add one cup of raisins, one-half cup of citron sliced very thin, one-half teaspoonful of clove, one-half teaspoonful of cinnamon, two teaspoonfuls of molasses. Bake in three layers and put together with the white of an egg.

MRS. A. G. FRASER.

### HARRISON CAKE.

Three cups of sugar, six cups of flour, one and one-half cups of butter, one-half cup of molasses, one-third cup of milk, one teaspoonful of soda, five eggs, one nutmeg, one teaspoonful of cassia, allspice and cloves, one pound of stoned raisins, one pound of currants, one-half pound of citron. This quantity makes two loaves. Bake from one to two hours.

MRS. M. E. COLBY.

### CARRIE CAKE.

One cup of butter, two cups of sugar one cup of milk, two and one-half cups of flour, the whites of eight eggs, one-half teaspoonful of soda, one teaspoonful of cream of tartar.

MRS. J. A. CAMPBELL.

### GREEN MOUNTAIN CAKE.

One-half cup of butter, one cup of sugar, two eggs, one-half cup of milk, two cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda. A. M. GRAY.

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### LEMON CAKE.

One and one-half cups of sugar, one-half cup of butter, beat to a cream, stir into it the yolks of two eggs well beaten, one-half cup of milk, one-half teaspoonful of soda. Add to the whites after beating the juice and grating of one-half of a lemon and stir in lightly two cups of flour. Bake one-half an hour.

L. J. Grey.

### CUP CAKE.

One cup of butter, two cups of sugar, three cups of flour, four eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda, a little milk to wet the soda, nutmeg. Bake in a loaf.

Mrs. L. Winn.

### TIN WEDDING CAKE.

Seven eggs, three cups of sugar, one cup of molasses, two and one-half cups of butter, five cups of flour, two pounds of currants, one pound of raisins, two pounds of citron, two tablespoonfuls of milk, all kinds of spice, small teaspoonful of soda.

Mrs. L. M. Durgin.

### CAKE WITHOUT EGGS.

One cup of sugar, one-fourth cup of molasses, one-half cup of butter, one cup of milk, two and one-half cups of flour, one and one-fourth cups of stoned raisins, one-half teaspoonful of saleratus, one-half teaspoonful of cinnamon, one-half teaspoonful of cloves, a little salt.

A. I. Colby.

### MARBLE CAKE.

One egg, one cup of milk, one-half cup of butter, two and one-half cups of flour, one cup of sugar, two teaspoonfuls of cream of tartar, one teaspoonful of soda. Take one-third of this and add one teaspoonful of spices and one tablespoonful of molasses. Put in the pan, alternating the light and dark.

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## STORY & WATERHOUSE,

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### FRUIT CAKE No. 1.

Two cups of sugar, one cup of butter, one cup of molasses, one cup of milk, one and one-fourth teaspoonfuls of soda, five cups of flour, one-fourth pound of citron, one-fourth pound of currants, one-third pound of raisins, three eggs.

CARRIE M. EVANS.

### FRUIT CAKE No. 2.

One cup of butter, two cups of sugar, one-half cup of molasses, one-half cup of milk, three and one-half cups of flour, three eggs, one teaspoonful of cream of tartar, one half teaspoonful of soda, one pound of raisins and currants, spice to taste.

MRS. N. L. HOWE.

### FRUIT CAKE No. 3.

Two and one-half cups of sugar, four eggs, one cup of butter, one cup of raisins, one cup of currants, five cups of flour, one-fourth pound of citron, one cup of milk, one teaspoonful of soda, nutmeg, clove and cinnamon. This will make two loaves.

L. W. CURRIER.

### FRUIT CAKE No. 4.

Four eggs, three cups of sugar, one and one-half cups of butter, one teaspoonful of cinnamon, one teaspoonful of clove, one teaspoonful of mace, one nutmeg, one pound of currants, one pound of citron, one pound chopped seedless raisins, one teaspoonful of soda dissolved in one cup of milk, seven cups of flour.

MRS. W. F. ALLTON.

### DATE CAKE.

One cup of sugar, one-half cup of butter, one-half cup of milk, one egg, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one-half pound of dates.

MRS. WALTER MORSE.

### QUEEN'S CAKE.

One cup of sugar, three eggs, one cup of flour, three table spoonfuls of melted butter, three tablespoonfuls of milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda.

MRS. WILL SMART.

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### NUT CAKE No. 1.

Two eggs, one cup of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one-half cup of chopped raisins and walnuts. E. F. Parker.

### WALNUT CAKE No. 2.

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, two cups of pastry flour, two eggs, two teaspoonfuls of baking powder, one coffee cup of raisins, stoned and chopped; one coffee cup of English walnut meats chopped.

Mrs. J. B. Judkins.

### DELICIOUS CAKE.

Two cups of white sugar, one cup of butter, one cup of milk, three eggs, one-half teaspoonful of soda, one scant teaspoonful of cream of tartar and three cups of flour.

Mrs. George W. Davis.

### CHICAGO CAKE.

Two cups of white sugar, one cup of milk, one-half cup of butter, three cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, two eggs, one teaspoonful of vanilla and a little salt. Mrs. E. C. Luce.

### WHITE CAKE.

One cup of sugar, one-half cup of butter, one and one-half cups of flour, one-half cup of milk, one teaspoonful of baking powder, whites of three large or four small eggs beaten to a stiff froth and pour in the last thing; flavor with almond and lemon.

#### FROSTING.

One cup of sugar, four tablespoonfuls of cold water; boil until it will spin a thread; beat the white of one egg to a stiff froth and turn the boiling sugar in on the egg, and beat it at least five minutes; flavor with vanilla.

Mrs. O. E. Little.

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# —FROSTING—

### WHITE FROSTING.

One cup of sugar, one-fourth of a cup of water, a pinch of cream of tartar; boil without stirring until it ropes, then boil and pour on the white of one egg, beating the whole until it thickens. MRS. F. F. PHILBRICK.

### CHOCOLATE FROSTING.

To the white of one egg beaten to a stiff froth, add two squares of melted chocolate, with one tablespoonful of milk stirred in; add sugar until stiff enough to spread well.

MRS. WILL SMART.

### GELATINE FROSTING.

Soak one teaspoonful of gelatine one-half an hour in one tablespoonful of cold water; dissolve it in two tablespoonfuls of hot water, and add one cup of powdered sugar, stirring until smooth. TESTED.

### CHOCOLATE CREAM FROSTING.

One cup of white sugar, one-fourth of a cup of milk, and a small piece of butter. Place in a sauce-pan over the fire and let it come to a boil gradually, stirring constantly; boil four minutes. Have ready four squares of melted chocolate. Beat the cream after taking from the stove, and add one-half a teaspoonful of vanilla. Put the cream on the cake before either get cold; smooth with a knife wet with warm water; then add the chocolate. Make double the quantity for a large cake. TESTED.

### APPLE FROSTING.

One cup of sugar, white of one egg, three apples grated; beat altogether for one-half an hour.

MRS. R. R. SORENSON.

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### OMELET.

Six eggs; beat the yolks and whites separately, one tablespoonful of flour, mix smoothly with a little milk, a little salt and one teacup of sweet milk. Beat all thoroughly together, adding the whites last. Pour into a buttered spider; when nearly done double it like a turn-over.

Mrs. E. F. Haskell.

### FRENCH OMELET.

One cup of boiling milk poured over one cup of crumbs, one tablespoonful of butter, salt and pepper, yolks of six eggs well beaten; mix well and lastly add lightly the whites beaten to a stiff froth. This makes two omelets.

Mrs. R. O. Patten.

### OMELET.

One egg to each person, two spoonfuls of flour to six eggs, separating the yolks from the whites; add the flour to the yolks beaten to a smooth paste, add one-half cup of milk. Beat the whites to a stiff froth, and add to the yolks, stirring briskly. Bake in a buttered pan in a quick oven, turn together and serve hot.

M. L. Miles.

### DROP CAKES.

One pint of flour, one egg, one and one-half cups of milk, butter the size of an English walnut, one tablespoonful of sugar, a heaping teaspoonful of cream of tartar, one teaspoonful of soda.

Mrs. Claude Gardner.



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### BREAKFAST CORNCAKE.

One cup of Indian meal, one cup of flour, one teaspoonful of salt, one tablespoonful of sugar, two cups of sour milk in which is dissolved one teaspoonful of soda.

LOUISE BRACKETT.

### JOLLY BOYS.

Two cups of Indian meal, one-half cup of sugar, and a little salt. Pour boiling water over it and stir until it becomes a thick dough. When cool add one well-beaten egg, one cup of flour and one-half teaspoonful of soda. Fry like pancakes in boiling lard. TESTED.

### JOHNNY CAKE.

Two cups of Indian meal, one cup of flour, two and one-half cups of milk, three teaspoonfuls of sugar, one teaspoonful of cream of tartar, and one-half teaspoonful of soda.

L. M. DURGIN.

### RYE PANCAKES.

One cup of sweet milk, three tablespoonfuls of molasses, one egg, one-half teaspoonful of soda, one-half teaspoonful of cinnamon, rye enough to make a stiff batter.

TESTED.

### STRAWBERRY SHORTCAKE.

Sift a heaping teaspoonful of baking powder into a pint of flour, add a little salt, and rub into it a tablespoonful of butter, mix with one-half pint of milk, press into a pan with a spoon until about one-half an inch thick; bake about twenty minutes, when done split the cake and fill with mashed berries. MRS. G. B. PATTEN.

### BLUEBERRY BISCUITS.

One quart sifted flour, one cup of sugar, one egg, one tablespoonful of butter, one teaspoonful of soda, two teaspoonfuls of cream of tartar, one cup of milk, a little salt, and one quart of berries. MRS. G. B. PATTEN.

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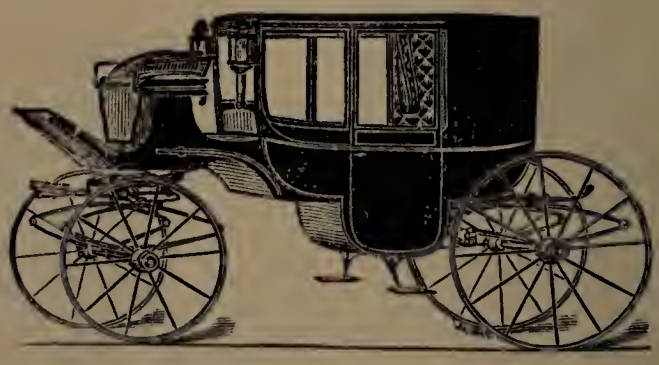
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J. B. Judkins. F. B. Judkins.

# J. B. JUDKINS & SON,



## COACH BUILDERS,

MERRIMAC, MASS.

*Berlin Coaches, Landaus, Broughams and Rockaways*
Of All Kinds a Specialty.

# Delicious Desserts.

## CHARLOTTE RUSSE No. 1.

Take one pint of milk; dissolve with heat three ounces of isinglass and one pound of sugar, add after it is cool, one quart of beaten cream and flour, flavor to suit your taste and line a mould with sponge cake, put the cream inside and set on ice. MRS. JOSEPH HOSFORD.

## CHARLOTTE RUSSE No. 2.

This requires a lining of cake arranged in a bowl, a mould or in any sort of dish preferred. Sponge cake, baked thin and divided when cold into two layers of equal thickness by a long, sharp knife, is considered most attractive, but any plain cake cut half an inch thick, or divided lady's-fingers, may be used to line the dish or mould. Charlottes are made with or without tops, according to taste or convenience; and when the supply of cake is limited, stiff paper may be buttered and laid in the bottom of the mould, cake being placed at the sides. Whatever cake is cut off in trimming the forms to shape may be crumbled and sprinkled over the bottom. Fill the forms with whipped cream seasoned with four tablespoonfuls of fine sugar and a teaspoonful of extract. To make sure that the whipped cream will be stiff, stir into it lightly but thoroughly with a spoon the stiffly beaten whites of two eggs to each pint of cream. Arrange the tops of the forms neatly or cover them with a layer of cake and set them on ice. MRS. H. J. CUSHING.

## DELICIOUS DESSERT.

Sliced oranges and grated cocoanut, a layer of each with sugar.

# J. A. LANCASTER & CO.

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Large Stock of Goddards, Phaetons, Carryalls, &c.

J. A. Lancaster. Ed. H. Sargent. C. A. Lancaster.

### MOONSHINE.

Beat very stiff the whites of six eggs, with six tablespoonfuls of powdered sugar; cut up one dozen ripe peaches and stir them in; whip one pint of cream and pour over them. MRS. E. F. HASKELL.

### LEMON JELLY.

Pour one-half pint of cold water on one-half of a package of gelatine; let it stand until well soaked, then add two cups of sugar, juice of three lemons, one pint of boiling water; strain and pour into moulds.

A. I. COLBY.

### ROYAL CREAM.

One quart of milk, one third of a box of gelatine; four tablespoonfuls of sugar, three eggs, vanilla flavor; put the gelatine in the mllk and let it stand for one-half hour. Beat the yolks well with sugar and stir into the milk; set the kettle in a pan of hot water and stir until the mixture begins to thicken like soft custard. Have ready the whites of the eggs, beaten to a stiff froth, and the moment the kettle is taken from the fire, stir in the whites quickly, and turn into the moulds. Set away in a cool place to harden.

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When you cannot get cream to make charlotte russe, this is a good filling if you omit the whites of the eggs, and fill the moulds when the cream is perfectly cold; but not hardened. M. A. NICHOLS.

### DESSERT.

Bake a sponge cake in a shallow baking tin, so that the cake will be about two inches thick when it is done; over this pour some boiled custard; just before serving slice some peaches and put a layer of them over the cake, then beat the whites of the eggs to a froth and put on the top. When you make the custard use the yolks only, preserving the whites for the top. When peaches are out of season, oranges will do.

MRS. F. F. PHILBRICK.

1848 1890

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## COFFEE JELLY.

One pint of sugar, one pint of strong coffee, one and one-half pints of boiling water, one-half pint of cold water, one box of gelatine. Soak the gelatine two hours in the cold water. Pour the boiling water on it, and when dissolved, add the sugar and coffee. Strain, turn into moulds and set away to harden.

### SAUCE.

Sweeten one pint of cream, flavor with vanilla, beat to a stiff froth, and serve on the jelly cut in small pieces.

MRS. E. S. RICKER.

## CHOCOLATE WHIPS.

One pint of milk, one-half (ounce) square of chocolate, one-quarter cupful of sugar, three eggs, a speck of salt. Scrape the chocolate fine, dissolve with a tablespoonful of the sugar in a tablespoonful of boiling water; add this to the boiling milk. Beat the eggs and the remainder of the sugar together, and stir into the boiling milk. Stir constantly until it begins to thicken; add the salt and set away to cool. Season one-half pint of cream with sugar, and a little vanilla. Whip to a stiff froth When the custard is cold heap the whipped cream upon it, and serve ice cold. MRS. E. S. RICKER.

## COFFEE TAFFY.

One pint of cream whipped and sweetened, add to this one and one-half cups of strong coffee; stir well together, put in a brick tin, and pack in ice and salt for six hours.

MRS. FRED SIMMONS.

## ICE CREAM.

One quart of milk, one cup of cream, three eggs, one and one-half cups of sugar beaten up with the yolks, one pint of fresh strawberries, one tablespoonful of flour: heat the milk to near boiling and stir in gradually the flour, sugar and yolks well mixed together, whip in the frothed whites and cook till it thickens. When cool beat in the cream and berries and freeze. It is very nice. MRS. A. G. FRASER.

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### FROZEN STRAWBERRIES.

Two quarts of mashed strawberries, one quart of sugar dissolved in one pint of hot water, juice of one lemon. Beat and freeze.

### FROZEN PUDDING.

Make one-half gallon of rich boiled custard, sweeten to taste, add two tablespoonfuls of gelatine or one heaping tablespoonful of sea-moss farina, dissolved in one-half cup of cold milk. Let the custard cool, put into a freezer and as soon as it begins to freeze add one pound of raisins, one pint of strawberry preserve, one quart of whipped cream ; stir and beat well like ice cream. Blanched almonds or grated cocoanut are an addition. Some prefer currants to raisins and some add citron chopped fine. MRS. F. B. JUDKINS.

### VANILLA ICE CREAM.

Make a custard of one quart of milk, six eggs and one cup of sugar. When cold, add one quart of cream sweetened with one cup of sugar. Flavor to taste.

MRS. H. O. DELANO.

### LEMON SHERBET.

To one quart of milk add the juice of three lemons and one pint of sugar previously mixed together. Freeze like ice cream. MRS. WILL SMART.

### PINEAPPLE SHERBET.

One can of grated pineapple, one pint of water, one pint of sugar, juice of one lemon, one tablespoonful of gelatine dissolved in nearly one cup of cold water. Mix all together and freeze. MRS. J. B. JUDKINS.

### SNOWBALL CUSTARD.

Add the whites of three eggs well beaten to one pint of boiling milk, dropping them into the milk in tablespoonfuls. As they rise, turn them, and when done, place in a dish. Put the beaten yolks, sweetened to taste, into the milk, stir until it thickens, remove from the fire and flavor. Turn the custard into a glass dish and lay the whites on top.

MRS. MINNIE SMITH.

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# PUDDINGS

*Though fortune frown and skies are drear,*
*And friends are changing year by year,*
*One thing is always sure to please,*
*Just give him puddings such as these.*

---

### DELICATE INDIAN PUDDING.

One quart of milk, two heaping tablespoonfuls of Indian meal, four tablespoonfuls of sugar, one tablespoonful of butter, three eggs, one teaspoonful of salt. Boil the milk in the double boiler, sprinkle the meal into it, stirring all the while. Cook twelve minutes, stirring often. Beat together the eggs, salt, sugar and half a teaspoonful of ginger. Stir the butter into the meal and milk; pour this gradually on the egg mixture. Bake slowly one hour. MRS. C. A. WALLACE.

### POOR MAN'S PUDDING.

One-half cup of molasses, one-half cup of water, one-fourth of a teaspoonful of soda and salt, flour enough to make a thin batter. Steam two hours.

SAUCE.

One cup of hot milk, one cup of sugar, one egg. Flavor with lemon. Beat the butter and sugar together, and turn on hot milk. MRS. H. K. EMERY.

### TAYLOR PUDDING.

Two eggs, one cup of molasses, one cup of butter, one cup or more of chopped raisins, one cup of sour milk, one teaspoonful of soda, flour enough to make a stiff batter, spice to taste. Steam three or four hours and eat with cold sauce.

COLD SAUCE.

One cup of sugar, one-half cup of butter, beaten together. Add white of one egg beaten stiff. Juice of one lemon.

MRS. W. B. SARGENT.

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Good Board by the day or week at reasonable prices.

Fresh Oysters constantly on hand. Catering solicited.

## G. G. DAVIS,
16 Church Street.

### SNOW, ICE AND THAW PUDDING.

One-quarter box of gelatine, one cup of sugar, juice of one large lemon. Pour over this one cup of boiling water, let it stand on stove a few minutes, then strain and set away to harden. It will require twelve hours to set well. An hour or more before using make a soft custard of the yolks of two eggs, a pint of milk and two or three tablespoonfuls of sugar. When cool lay in blocks of the jelly and over all the whites of the eggs beaten to a froth. TESTED.

### STEAMED PUDDING.

Two eggs, one-half cup of butter, three tablespoonfuls of sugar, one cup of chopped raisins, two teaspoonfuls of cream of tartar, one teaspoonful of soda, two cups of flour and one cup of milk. Steam in pail one hour, or in cups one-half hour.

#### SAUCE.

Pour one-half cup of boiling milk on one egg and one cup of sugar beaten together. Flavor to taste. TESTED.

### FIG PUDDING.

One cup of sugar, two eggs, piece of butter size of an egg, one teaspoonful of soda, two teaspoonfuls of cream of tartar, one-quarter teaspoonful of cloves and cassia, one-half pound of figs chopped fine. Steam four hours.

#### SAUCE.

One dessertspoonful of corn starch, one-half cup of sugar, boil in one pint of water ten minutes. When cool add one egg, yolk and white beaten separately, and a little salt. Flavor with vanilla. MRS. ED. LIBBY.

### ORANGE PUDDING.

Take six oranges sliced, make layers of oranges and sugar until all the oranges are used; make a custard of three gills of milk, three-fourths cup of sugar, one-half cup of flour, yolks of three eggs; pour over the oranges. Beat the whites of the three eggs to a stiff froth, add three spoonfuls of sugar, frost the pudding, and brown in the oven. To be eaten cold. ALICE A. PEPPER.

# M. PERRY SARGENT,

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### PEACH PUDDING.

Scald two cups of milk, stir in one tablespoonful of corn starch moistened with a little milk: when cool add yolks of four eggs, beaten very light; beat all together until very light and smooth; put a layer of ripe peaches in a well buttered pudding dish, sprinkle over a little sugar, pour the mixture prepared over them. Bake in a quick oven ten or fifteen minutes; whisk whites of eggs very stiff, add two tablespoonfuls of sugar, spread over pudding, return to oven until a delicate brown. To be eaten with cream.

M. L. Miles.

### GRAHAM PUDDING.

One and one-half cups of graham meal, one-half cup of sweet milk, one-half cup of molasses, one-half cup of butter, one-half cup of raisins, one teaspoonful of soda. Steam three hours. Mrs. Heman W. Kelley.

### CHOCOLATE PUDDING.

Stir two tablespoonfuls of grated chocolate into one pint of boiling milk. Beat together one egg and the yolks of two more; one-half cup of powdered sugar and one teaspoonful of vanilla, and stir into the milk. Put in a buttered dish and bake in a pan of water until firm. Frost without taking from the oven and brown. Abbie Colby.

### STRAWBERRY PUDDING.

Soak one box of gelatine for one hour in one-half pint of water. Add one cup of sugar, one pint of boiling water, and stir all together. When nearly cold have ready one quart of strawberries, and stir them into it. Turn into a mould or deep dish and set away to harden; better let it stand over night. In the morning make a custard of one quart of milk and six eggs, reserving the whites of three for frosting, a pinch of salt, and one cup of sugar. Just before serving, beat the whites to a froth and drop in hot milk. Then turn the custard over the gelatine, dot the frosting over it and serve.

Abbie Wood.

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**McConnell's Drug Store,**

18 School Street, Merrimac.

### COTTAGE PUDDING.

One pint of flour, one cup of milk, one-half cup of sugar, one egg, two teaspoonfuls of cream of tartar, one teaspoonful of soda. Bake one-half an hour, and eat with sauce.

ORRA E. RICKER.

### TAPIOCA PUDDING.

Three tablespoonfuls of tapioca, one quart of milk, one tablespoonful of butter, two eggs, and salt. Mix the tapioca in one-half of the milk while cold, add the butter and stir over the fire until it boils. Pour into a buttered pudding dish and add the rest of the milk, sweeten to taste and add the eggs well beaten. Bake one-half hour. MRS. GEORGE EVANS.

### MOUNTAIN DEW PUDDING.

One pint of milk, yolks of two eggs, three crackers, salt, butter the size of a walnut. Bake one-half hour.

#### FROSTING.

The whites of two eggs and one cup of sugar; flavor with vanilla. Brown in the oven. MRS. GEORGE FOWLER.

### TROY PUDDING.

One cup of suet or pork, one and one-half cups of milk, three and one-half cups of flour, one and one-half cups of molasses, one cup of raisins, one teaspoonful of soda, spice to taste. Boil three hours. MRS. KIPPENBERGER.

### PUFF PUDDING.

One pint of milk, three eggs, eight tablespoonfuls of flour (nearly even), a little salt, beat light and bake in muffin rings in a hot oven; serve with sauce made of one cup of sugar, piece of butter, a little milk and vanilla. This makes sixteen puffs. MRS. J. W. PORTER.

### RICE SNOWBALLS.

Boil one pint of rice in two quarts of water with one teaspoonful of salt, until soft; put in small cups, and when perfectly cold place in a dish. Make a boiled custard of the yolks of three eggs, one pint of sweet milk, and one teaspoonful of corn starch, flavor with lemon. When cold pour over the rice balls one-half hour before serving. This is a very simple but nice dessert. MRS. N. P. CUMMINGS.

# PIES

### LEMON PIE No. 1.

Take the juice and grated rind of two lemons, yolks of four eggs, nine tablespoonfuls of sugar, two tablespoonfuls of melted butter, two-thirds goblet of milk, use the whites of three eggs with three tablespoonfuls of sugar for frosting; make a rich paste for the under crust.

MRS. N. G. EMERY.

### LEMON PIE No. 2.

Put one cup of hot water on the stove; take a large tablespoonful of corn starch, mix with a little cold water, stir into the hot water, and cook a little. Beat one cup of sugar and a small piece of butter, add to the other and cook a little more; then stir in the yolks of two eggs, using the whites for the top. One lemon. MRS. GEO. DAVIS.

### LEMON TURN-OVER.

One lemon, grated rind and juice, one cup of sugar, one-half cup of currants, one-half cup of chopped citron, one teaspoonful of butter, one tablespoonful of cracker dust. Put all the ingredients into a sauce-pan and stir over the fire until hot. Fill the turn-overs. MRS. J. W. LOGAN.

### LEMON PIE No. 3.

The grated rind and juice of one lemon, one cup of sugar, one egg, two tablespoonfuls of milk or water; make with two rich crusts. One or two grated apples may be added if desired thicker.

### MOCK MINCE PIE.

Four crackers, two eggs, one cup each of sugar, molasses and boiling water; one-half cup each of butter and vinegar, one teaspoonful of all kinds of spices, one cup chopped raisins. This makes two large pies.

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### MINCE PIE.

Two pounds of meat, four pounds of apple, three-fourths of a pound of suet, one pound of raisins, one-fourth pound of citron, two and one-half pounds of sugar, one and one-half teaspoonfuls of clove, five teaspoonfuls of cinnamon, two teaspoonfuls of mace, one-half teaspoonful of black pepper, three tablespoonfuls of salt, one pint of cider and vinegar mixed, one pint of molasses, and juice of two lemons.

### CRANBERRY PIE.

Two cups of raw cranberries (swelled by turning on hot water), add one cup of sugar and a little molasses. Sprinkle over top of the pie a little flour to thicken the juice. This makes one pie. MRS. J. W. PORTER.

### CREAM PIE.

Two eggs, beat five minutes, two-thirds cup of sugar, butter the size of a walnut, one-half cup of milk, one cup of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda.

#### CREAM FOR FILLING.

One-half pint of milk, two teaspoonfuls of corn starch, one egg, one-half cup of sugar, flavor with vanilla or pineapple. Wet the corn starch with a little milk, heat the milk to a boil and stir in the corn starch. TESTED.

### COCOANUT PIE No. 1.

Two eggs, four large spoonfuls of sugar, a little salt, one quart of milk, one-third of a cup of cocoanut.

MRS. H. K. EMERY.

### COCOANUT PIE No. 2.

Three eggs well beaten, white of one saved for frosting, four tablespoonfuls of sugar, one-half of a cup of dessiccated cocoanut, sufficient hot milk to fill the pie. After baking cover with frosting and brown in a hot oven. A. B. GOODWIN.

### APPLE CUSTARD PIE.

Two raw apples scraped to a pulp, mix with one cup of sugar and one salt-spoonful of cinnamon, add two eggs and one cup of milk beaten together. Bake in one crust.

MRS. J. W. LOGAN.

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### DOUGHNUTS No. 1.

One cup of sugar, two eggs, one cup of milk, one small teaspoonful of butter, two teaspoonfuls of cream of tartar, one teaspoonful of soda; sift cream of tartar with flour. One-half of this receipt will make two dozen. L. W. Currier.

### RAISED DOUGHNUTS.

One cup of sugar, two cups of milk, one-half cup of yeast, one egg, one tablespoonful of soda, salt, a little butter; stir until stiff. Mrs. Joseph Evans.

### DOUGHNUTS No. 2.

One large cup of sugar, one large cup of milk, two eggs, two teaspoonfuls of cream of tartar, one teaspoonful of soda, one teaspoonful of butter, and enough flour to mix soft.

Mrs. G. S. Smith.

### HARD GINGERBREAD.

One cup of molasses, one-half cup of sugar, one-half cup of butter, one teaspoonful of soda, scant one-half cup of hot water, flour enough to roll. The oven should not be too hot.

Mrs. R. R. Sorenson.

### HARD MOLASSES GINGERBREAD.

One cup of molasses boiled two minutes, two-thirds of a cup of shortening, one teaspoonful of soda dissolved in two tablespoonfuls of boiling water, flour enough to roll, salt, and one teaspoonful of cinnamon. Louise Brackett.

### HERMITS.

Two eggs, one and one-half cups of sugar, one-half cup of butter, one teaspoonful of soda dissolved in two tablespoonfuls of milk, one teaspoonful of cream of tartar, one scant teacupful each of currants and chopped raisins, one small nutmeg, one teaspoonful each of cloves, cassia and lemon extract. Mix stiff, roll about one-fourth of an inch thick, cut with a round cake cutter and bake in a rather quick oven.

Mrs. M. E. Colby.

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### GINGER-SNAPS.

One cup of brown sugar, one cup of molasses, one-half cup of butter or lard, two teaspoonfuls of ginger, six teaspoonfuls of vinegar, one teaspoonful of soda; add flour enough to roll thin.

MRS. CLAUDE GARDNER.

### SOFT GINGERBREAD.

One cup of molasses, one-half cup of sugar, one egg, butter the size of an egg, two and one-half cups of flour, one teaspoonful of soda; stir all together and add one cup of boiling water.

MRS. TREFETHEN.

### GINGERBREAD.

Two eggs, one cup of sour cream, one cup of molasses, one-half cup of brown sugar, one teaspoonful of soda, one teaspoonful of ginger, two and one-half cups of flour, salt.

MRS. W. B. SARGENT.

### LIZZIE'S COOKIES.

One and one-half cups of sugar, three-fourth cup of butter, two eggs, five tablespoonfuls of milk, one-half teaspoonful of soda, one teaspoonful of cream of tartar.

MRS. J. M. CLEMENT.

### SUGAR COOKIES.

One cup of sugar, one cup of butter, two eggs, one-half cup of milk, two teaspoonfuls of cream of tartar, one teaspoonful of soda, spice to taste; add pastry flour enough to roll without kneading. Roll very thin and bake in a quick oven. One-half of this receipt will make three dozen.

L. W. CURRIER.

### FAIRY GINGERBREAD.

One cup of butter, two cups of sugar, one cup of milk, four cups of flour, three-fourths of a teaspoonful of soda, one tablespoonful of ginger. Beat the butter to a cream, add the sugar gradually and when very light, add the ginger, the milk (in which the soda has been dissolved), and finally the flour. Turn the baking pans upside down, and wipe the bottoms very clean; butter them and spread the cake mixture very thin. Bake in a moderate oven until brown. While still hot cut in squares with a case knife, and slip from the pan. Keep in a tin box.

MRS. C. A. WALLACE.

# MERRIMAC MILKMEN

## W. C. HOWE,

## MILK

Delivery twice a day from April to October.

## A. E. KENISON,

Brookdale Farm

## MILK

FRESH EVERY MORNING.
One cow's milk a Specialty.

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PROPRIETOR.
Bear Hill, Merrimac, Mass.

## CROSBY BROTHERS,

## FRESH MILK

EVERY DAY

Tucker Hill, Merrimac, Mass.

# CANDY

### CORN CANDY.

First prepare about four quarts of pop corn, then boil three cups of molasses, add a tablespoonful of butter as you would for molasses candy; when ready to remove from the stove, add one-fourth teaspoonful of soda. Have the large tin pan holding the corn well buttered; have also ready, buttered, two or three large dripping pans. Pour the candy upon the corn, stirring it well, keep adding corn and candy until well mixed; then press into the dripping pans in sheets.

LOUISE BRACKETT.

### NUT CANDY.

Two cups of sugar, one-half cup of water, boil until thick; flavor with lemon, stir in one cup of hickory nut meats, turn into a large flat dish; when cold cut in squares.

### CARAMELS.

One cup of molasses, two cups of sugar, boil ten minutes; add one large tablespoonful of flour, butter the size of an egg, one-half pound of chocolate. Boil twenty minutes.

TESTED.

### CHOCOLATE CARAMELS.

One-half cup of grated chocolate, one-half cup of milk, scald these together, then add one cup of molasses and one cup of sugar, a piece of butter the size of a small egg; boil until it hardens well in cold water; remove from the fire and flavor with vanilla. Turn into a buttered pan and when partly cool, crease.

MRS. ED. H. SARGENT.

### PEPPERMINTS.

One pint of sugar, one-half gill of water, boil four or five minutes; beat constantly while cooling, when cooled a little add ten drops of oil of peppermint or checkerberry, when sufficiently cooled drop on tins with a teaspoon and put away to cool.

MRS. H. J. CUSHING.

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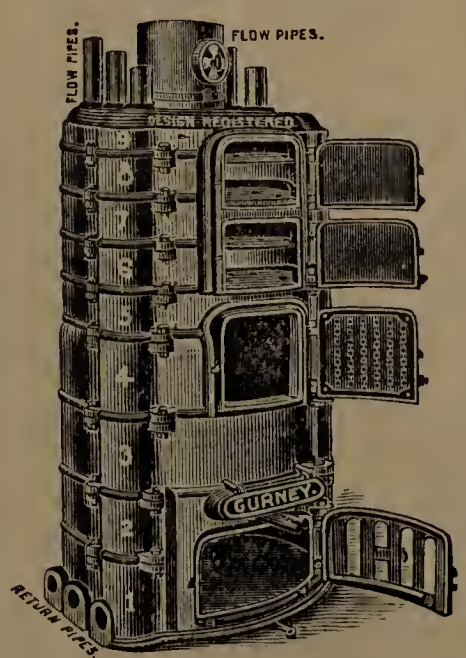
## Attorney-at-Law

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Merrimac, Mass.

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IN NEWTON,

WEDNESDAYS.

# PICKLES

## PICKLED CUCUMBERS No. 1.

Take one-half cup of salt to one hundred cucumbers, and cover with boiling water, and for two mornings after, scald the same and pour over the cucumbers hot. Having scalded them three mornings, throw away the brine and wipe every cucumber dry; then scald the vinegar three mornings and pour over them; put in a piece of alum the size of a walnut. Horse radish improves the flavor and helps keep the vinegar. MRS. FRED JUDKINS.

## PICKLED CUCUMBERS No. 2.

Gather perfect cucumbers, about a finger in length, pour boiling water upon them, let them stay ten minutes, wipe them dry and drop them into spiced vinegar.

L. J. GRAY.

## CHILI SAUCE No. 1.

Ten large tomatoes, four peppers, one onion, one tablespoonful of salt, two tablespoonfuls of sugar, two cups of vinegar, one teaspoonful each of ginger and clove. Boil down one-half. S. W. MCCONNELL.

## CHILI SAUCE No. 2.

Twelve tomatoes, four peppers, four onions, three-fourths cup of sugar, one cup of vinegar, two teaspoonfuls of salt.

## TOMATO CATSUP.

One gallon of strained tomatoes, four tablespoonfuls of salt, two tablespoonfuls of black pepper, and one each of allspice, clove and mustard; one pint of vinegar. Boil down one-half.

### SPICED CURRANTS.

Five pounds of fruit, three pounds of sugar, one pint of vinegar, one tablespoonful each of clove and cinnamon. Cook two hours.

### PICKLED CAULIFLOWERS.

Separate the head into small pieces, and let them stand over night in salt and water; add about two handfuls of salt, in water sufficient to cover the cauliflower. In the morning drain off the water, and boil the cauliflower about five minutes; remove from the fire and pack in jars, putting in also about four small onions, and one ounce of mixed spice (put the spice in a muslin bag). Scald vinegar enough to cover cauliflower well. The amount of seasoning allowed is enough for two heads.

### GRAPE CATSUP.

Ten pounds of grapes, two pounds of brown sugar, one quart of vinegar, four green peppers, two heaping teaspoonfuls of cloves, one and one-half teaspoonfuls of cinnamon, salt. MRS. J. B. JUDKINS.

### PICKLED RED CABBAGE.

Chop the cabbage quite fine and let it stand over night in salt and water, allowing two handfuls of salt in water enough to cover the cabbage. In the morning drain off the water and pack the cabbage in a stone jar and cover with scalded vinegar. Ready to eat the next day.

### MRS. LINCOLN'S MIXED SPICES.

One-half teaspoonful of clove, one-half teaspoonful of allspice, one teaspoonful of mace, one teaspoonful of grated nutmeg, three teaspoonfuls of cinnamon.

# MISCELLANEOUS

## TEA.

Tea should be steeped a few minutes in boiling water before serving. It should never boil, unless it be English Breakfast tea.

## COFFEE.

The coffee pot must be perfectly dry and sweet. To effect this, wash and dry thoroughly after using, and be sure to leave the cover open. Use good Coffee: Mocha, Java or mixed flavors according to taste. To a cup of ground coffee add a dessertspoonful of egg and one-half cup of cold water; stir thoroughly with a spoon, then pour on three pints of boiling water; let it come to a boil. Many prefer to use all cold water and let it come quickly to a boil. Coffee should never stand and boil.

## RICE COFFEE

### FOR CHOLERA INFANTUM.

Carefully brown the rice; then place two tablespoonfuls of rice in an earthen dish, add a cupful of cold water and let it steep until the liquor is brown and hot. Turn off what can be taken at one time upon one teaspoonful of sweet cream, and sweeten to taste. It is excellent for children.

## MACARONI.

Break one-quarter of a pound of macaroni into three pints of boiling salted water. Boil twenty minutes or until soft; drain through a sieve and pour cold water through it. Butter a baking dish, put the macaroni in it and cover with a sauce made of one and one-half cups of hot milk, one tablespoonful of flour and one tablespoonful of butter; add one-half teaspoonful of salt. Pour over this two-thirds of a cup of rolled cracker crumbs and one-third of a cup of melted butter. Bake one-half an hour or until brown. MRS. L. G. LAMSON.

### BAKED CABBAGE.

Boil one-half a head of cabbage; when thoroughly done put in a colander to drain. While draining, chop fine, then turn into a dish and season with salt, pepper and a large piece of butter; beat well two eggs and beat into the cabbage thoroughly. Bake nearly one-half hour and serve immediately.

MRS. J. A. LANCASTER.

### STUFFED CABBAGE.

Take a large fresh cabbage, cut out the heart and fill the vacancy with stuffing made of cooked chicken or veal chopped very fine, highly seasoned and rolled into balls with the yolk of an egg. Then tie the cabbage firmly together (some tie a cloth around it) and boil in a covered kettle two hours. This is not only a delicious dish but useful in using up cold meat.

B. A. VEAL.

### DUMPLINGS.

One pint of flour, measured before sifting; one-half teaspoonful of soda, one teaspoonful of cream of tartar, one teaspoonful of sugar and one-half teaspoonful of salt. Mix all thoroughly and run through a sieve. Wet with a small cupful of milk. Sprinkle a little flour on the board; turn the dough (which should have been stirred into a smooth ball with a spoon) upon it; roll it one-half inch thick, cut into small cakes and cook ten minutes. Remember that the soup should be boiling rapidly when the dumplings are put in; that they should not sink down too deep in it; that they should boil just ten minutes; that the cover should fit tightly so that the steam shall not escape, and that the pot boils all the time so that the steam is kept up. By following these directions success is assured.

### VANILLA WAFERS.

One cup of sugar, two-third cup of butter, four tablespoonfuls of milk, one tablespoonful of vanilla, one egg, one and one-half teaspoonfuls of cream of tartar, two-thirds teaspoonful of soda; roll very thin.

MRS. L. G. LAMSON.